

AMENDMENT TO THE CLAIMS

1. (Currently amended) A flour of a grain belonging to the genus *Eragrostis* for use in a baking process, comprising:

a falling number of the grain at a moment of grinding being at least 250; and

the grain being ground to a flour with a particle size to permit at least about 85% of the flour to pass through a sieve with a pore size of at most 150 microns.

2. (Previously presented) A flour according to claim 1, comprising the grain being after-ripened.

3. (Previously presented) A flour according to claim 2, comprising the falling number of the grain at the moment of grinding being at least 1.01 times greater than at a moment of harvesting the grain.

4. (Previously presented) A flour according to claim 1, comprising the grain being gluten-free.

5. (Previously presented) A flour according to claim 1, wherein the grain has been ground at least 4 weeks after harvesting.

6. (Currently amended) A flour according to claim 1, wherein the falling number of the flour is stable for at least 2-3 weeks.

7. (Canceled)

8. (Previously presented) A flour according to claim 1, wherein the grain contains by weight one or more of at least 0.005% iron, at least 0.14% calcium, or at most 0.8% mineral-binding substance.

9. (Previously presented) A flour according to claim 1, wherein the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40% resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates.

10. (Currently amended) A flour according to claim 1, wherein the grain comprises a mixture of the grains wherein the falling number of some of the grain is at least 300.

11. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 400.

12. (Previously presented) A flour according to claim 11, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 400.

13. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of grain which has after-ripened for fewer than 4 weeks.

14. (Previously presented) A flour comprising a flour according to claim 1 mixed with flour of a gluten-free crop selected from the group consisting of potato, corn, rice, arrowroot, buckwheat and quinoa.

15. (Previously presented) A flour comprising a flour according to claim 1 mixed with flour of a gluten-containing crop selected from the group consisting of wheat, barley, rye and oat.

16. (Previously presented) A dough or batter comprising flour according to claim 1.

17. (Previously presented) A gluten-free dough or batter comprising flour according to claim 1.

18. (Previously presented) A food product comprising flour according to claim 1.

19. (Previously presented) A method for baking a product comprising the steps of: a) preparing a dough or batter by mixing a flour according to claim 1 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

20. (Previously presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 1 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

21. (Previously presented) A baked product prepared according to the method of claim 19.

22. (Original) A gluten-free baked product according to the method of claim 20.

23. (Previously presented) A baked product prepared according to claim 21, wherein the flour contains by weight one or more of at least 0.005% iron, at least 0.14% calcium or at most 0.8% mineral-binding substance.

24. (Previously presented) An extruded product comprising dough according to claim 16.

25. (Previously presented) A coating comprising flour according to claim 1.

26. (Original) A food product at least partly provided with a coating according to claim 25.

27. (Currently amended) A food product prepared from unground grain belonging to the genus *Eragrostis*, comprising a falling number of the grain at a moment of preparation being at least 250.

28. (Previously presented) A method for binding a composition of at least two components, comprising the mixing of said components with starch of a flour according to claim 1.

29. (Previously presented) Use of a flour according to the method of claim 19.

30. (Currently amended) A flour according to claim 3, wherein:
the grain is gluten-free;
the grain has been ground at least 4 weeks after harvesting;
the falling number of the flour is stable for at least 2-3 weeks;

the grain is so finely ground that the flour can pass through a sieve with a pore size of at most 150 microns;

the grain contains at least 0.005% iron, and/or at least 0.14% calcium, and/or at most 0.8% mineral-binding substance;

the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40% resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates;

the grain comprises a mixture of grains.

31. (Previously presented) A flour according to claim 30, wherein:

the mixture consists for 5-99% of flour of a grain with a falling number higher than 400;

for the remaining part, the mixture consists of flour of a grain with a falling number lower than 400.

32. (Previously presented) A flour according to claim 30, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of grain which has after-ripened for fewer than 4 weeks.

33. (Previously presented) A flour comprising a flour according to claim 30 mixed with flour of a gluten-free crop selected from the group consisting of potato, corn, rice, arrowroot, buckwheat and quinoa.

34. (Previously presented) A flour comprising a flour according to claim 31 mixed with flour of a gluten-free crop selected from the group consisting of potato, corn, rice, arrowroot, buckwheat and quinoa.

35. (Previously presented) A flour comprising a flour according to claim 32 mixed with flour of a gluten-free crop selected from the group consisting of potato, corn, rice, arrowroot, buckwheat and quinoa.

36. (Previously presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 33 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

37. (Previously presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 34 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

38. (Previously presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 35 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

39. (Previously presented) Use of a flour according to the method of claim 19, wherein the grain is gluten-free.

40. (Previously presented) Use of a dough or batter according to the method of claim 19.

41. (Previously presented) Use of a dough or batter according to the method of claim 19, wherein the dough or batter is gluten-free.

42. (Previously presented) A flour comprising a flour according to claim 30 mixed with flour of a gluten-containing crop selected from the group consisting of wheat, barley, rye and oat.

43. (Previously presented) A flour comprising a flour according to claim 31 mixed with flour of a gluten-containing crop selected from the group consisting of wheat, barley, rye and oat.

44. (Previously presented) A flour comprising a flour according to claim 32 mixed with flour of a gluten-containing crop selected from the group consisting of wheat, barley, rye and oat.

45. (Previously presented) A flour according to claim 1, wherein the grain belongs to the genus *Eragrostis tef*.

46. (Previously presented) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 300.

47. (Previously presented) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 340.

48. (Previously presented) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 380.

49. (Previously presented) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.05 times higher than at the moment of harvesting the grain.

50. (Previously presented) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.20 times higher than at the moment of harvesting the grain.

51. (Previously presented) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.30 times higher than at the moment of harvesting the grain.

52. (Previously presented) A flour according to claim 1, wherein the grain has been ground at least 6 weeks after harvesting.

53. (Previously presented) A flour according to claim 1, wherein the grain has been ground at least 8 weeks after harvesting.

54. (Currently amended) A flour according to claim 1, wherein the pore size is at most 120 microns.

55. (Currently amended) A flour according to claim 1, wherein the pore size is at most 100 microns.

56. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 420.

57. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 450.

58. (Previously presented) A flour according to claim 11, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 350.

59. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 4 weeks.

60. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

61. (Previously presented) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

62. (Previously presented) A food product according to claim 27, wherein the grain belongs to the genus *Eragrostis tef*.

63. (Previously presented) A food product according to claim 27, wherein the falling number of the grain at the moment of preparation being at least 300.

64. (Previously presented) A food product according to claim 27, wherein the falling number of the grain at the moment of preparation being at least 340.

65. (Previously presented) A food product according to claim 27, wherein the falling number of the grain at the moment of preparation being at least 380.

66. (Previously presented) A flour according to claim 30, wherein the grain has been ground at least 8 weeks after harvesting.

67. (Previously presented) A flour according to claim 30, wherein the pore size is at most 120 microns.

68. (Currently amended) A flour according to claim 30, wherein a particle size of the flour permits at least about 70% to pass through a sieve with a pore size is at most 100 microns.

69. (Previously presented) A flour according to claim 31, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 420.

70. (Previously presented) A flour according to claim 31, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 450.

71. (Previously presented) A flour according to claim 31, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 350.

72. (Previously presented) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 4 weeks.

73. (Previously presented) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

74. (Previously presented) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

75. (Previously presented) A method for binding a composition of at least two components according to claim 28, wherein the composition comprises one or more of a pharmaceutical or a cosmetic composition.